



NAME Chardonnay
ESTATE Tillingham,
Peasmarch, East Sussex, UK
VINTAGE 2020
ALC 12% VOL
GRAPE(S) 100% Chardonnay

TASTING NOTE

Pale gold in colour. An inviting and open nose shows aromas of fresh nuts, with underlying minerality. The palate begins with waxy lime zest acidity which carries the wine into a broad and textural finish. The chardonnay here harks from heavier soils, any richness is kept in check though with well balanced acidity. A wonderfully textural wine.

Suitable for vegetarians /vegans: YES

VINIFICATION

Whole bunch pressed straight to stainless steel, fermented at ambient temperature. After alcoholic fermentation divided in to two batches for malolactic fermentation. The first one was put to barrel and the second one remained in stainless steel. 8 months aging on lees in the respective vessels. Racked and blended in stainless steel and bottled by gravity with a small sulfur addition.

GRAPE HISTORY

Chardonnay from Dan Stevens, Essex and Woodchurch vineyard, Kent.

SERVING

Store away from direct sunlight.
Drink now and over the next ten years.
Serving temperature 10 – 12 degrees Celsius.

TECHNICAL

Free SO₂: 3 mg/l
Total SO₂: <54 mg/l
Acidity: 6.3 g/l
Residual sugar: <1 g/l
Bottles produced: 1478 + 73 Magnum
Lot number: L-2020-18